


Name:		
Section 7: CONDIMENTS, JAMS and PRESERVES		Schedule and Entry Form
Stewards	Krista Hurrell and Julie Warwick	
Rules	Two exhibits of one boiling will not be awarded two prizes. AOV means any other variety. The size of a jar or bottle is from 300g -500g or 300ml -500ml. All items to be correctly labelled, with description and date produced and with no names. Three entries per person per class.	
Prizes	1 st and 2 nd prize cards for each class. Champion exhibit from each category awarded a \$20 voucher or cash. Most successful exhibitor of this section (based on a points score) awarded a \$50 voucher or cash and rosette.	
Entry	To the Art Pavilion from 9am and no later than 12 Noon Friday 10th March 2017	
Marmalades and Jams Category		
Class	Description	Qty
1	Jar Orange Marmalade	
2	Jar Lime Marmalade	
3	Jar 3 Fruits Marmalade	
4	Collection of x3 Marmalades	
5	Jar Jam from Australian Native Fruit (state variety)	
6	Jar Plum Jam	
7	Jar Apricot Jam	
8	Jar Peach Jam	
9	Jar Pear Jam	
10	Jar Nectarine Jam	
11	Jar Blackberry Jam	
12	Jar Strawberry Jam	
13	Jar Fig Jam	
14	Jar Quince Jam	
15	Jar Blueberry Jam	
16	Jar Kiwi-fruit Jam	
17	Jar Jam AOV	
18	Collection 3x Berry Jams	
Jellies Category		
Class	Description	Qty
19	Jar Blackberry Jelly	
20	Jar Guava Jelly	
21	Jar Apple Jelly	
22	Jar Quince Jelly	
23	Jar Mulberry Jelly	
24	Jar Jelly from Australian Native Fruit (state variety)	
25	Jar Jelly AOV	
26	Collection of 3 Assorted Jellies	
Pickles Category		
Class	Description	Qty
27	Jar of Mustard Pickles	
28	Jar Cucumber Pickles	
29	Jar Bread & Butter Cucumbers	
30	Jar Lime Pickles	
31	Jar Pickled Beetroot	
32	Collection 3x assorted Pickles	
Condiments Category		
Class	Description	Qty
33	Jar Chilli jam	
34	Jar Tomato Jam	
35	Jar Relish	
36	Jar Chutney	
37	Jar Fruit Mince	
38	Jar Preserved lemons	
39	Jar Dried Tomatoes in oil	
40	Jar Fruit Paste	
41	Jar Herb Pesto	
42	Jar Olive Tapenade	
Sauces Category		
Class	Description	Qty
43	Bottle of Tomato Sauce	
44	Bottle Chilli Sauce	
45	Bottle Plum Sauce	
46	Bottle Sweet Chilli Sauce	
47	Bottle Mint Sauce	
48	Bottle Sauce AOV	



Exhibitor Entry Details	
Section 7:	Condiments, Jams and Preserves
<i>I have read & understand the Comboyne Agriculture & Horticulture Show rules and I certify my entries are grown or made by the person named on the entry form.</i>	
Signature:	
Parental Indemnity for all children under 16 years exhibiting in the Comboyne Agriculture & Horticulture Show.	
I (name)
of (address)
am the parent/guardian of
aged

Name:		
Section 8: COOKING and BAKING		Schedule and Entry Form
Stewards	Beryl Hurrell and Joy Hurrell	
Rules	Two exhibits from one baking will not be given two prizes. In place of plates, cardboard covered in aluminium foil to suit size of cake can be used. Where cake is to be iced, top only should be iced, not sides. No paper patty pan cases to be used (unless stated). Three entries per person per class.	
Prizes	1 st and 2 nd prize cards for each class. Champion exhibit from each category awarded a \$20 voucher. Most successful exhibitor of this section (based on a points score) awarded a \$50 voucher or cash and rosette.	
Entries	To the Art Pavilion from 9am and no later than 12 Noon Friday 10th March 2017	
Scones and Muffins Category		
Class	Description	Qty
1	Plate of x4 Plain Scones	
2	Plate of x4 Pumpkin Scones	
3	Plate of x4 Muffins - Sweet	
4	Plate of x4 Muffins - Savoury	
Cakes Category		
Class	Description	Qty
5	Chocolate Cake - iced	
6	Plain Sponge Cake – filled – not iced	
7	Orange Cake - iced	
8	Carrot Cake - iced	
9	Rhubarb Cake - not iced	
10	Banana Cake - iced	
11	Plain Cake - not iced	
12	Fruit Cake – not iced	
13	Rich Fruit Cake for Comboyne, District and State Competition *** \$50 Comboyne prize***** (see recipe and rules overleaf)	
		
Biscuits, Slices and Small Cakes Category		
Class	Description	Qty
14	4x Cooked Fruit Slice	
15	4x Anzac Biscuits	
16	4x Jam Drops	
17	4x Butterfly Cakes	
18	4x Small Sweet Pastry Tarts	
19	4 x Lamingtons 4cm x 4cm	
Junior Category – 12 Years and Under 1 st Prize for each class \$5 2 nd Prize \$3		
Class	Description	Qty
20	4x Plain Biscuits – any shape	
21	4x Jam Drop Biscuits	
22	4x Fruit Slice – not iced	
23	1x Plain Cake – not iced	
Junior Category – 13 to 16 Years 1 st Prize for each class \$5 2 nd Prize \$3		
Class	Description	Qty
24	4x Savoury Muffins – cooked in muffin tins without patty papers	
25	4x Cup Cakes - in patty pan papers - decorated	
26	Plate of x4 Plain Scones	
27	1x Chocolate cake	

Exhibitor Entry Details	
Section 8:	Cooking and Baking
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Signature:	
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I (name)
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The Agricultural Societies Council of NSW

Rich Fruit Cake Competition – compulsory recipe

Ingredients	Method
250g (8oz) sultanas 250g (8oz) chopped raisins 250g (8oz) currants 125g (4oz) chopped mixed peel 90g (3oz) chopped red glace cherries 90g (3oz) chopped blanched almonds 1/3 cup sherry or brandy 250g (8oz) plain flour 60g (2oz) self-raising flour ¼ teaspoon grated nutmeg ½ teaspoon ground ginger ½ teaspoon ground cloves 250g (8oz) butter 250g (8oz) soft brown sugar ½ teaspoon lemon essence OR finely grated lemon rind ½ teaspoon almond essence ½ teaspoon vanilla essence 4 large eggs	Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least an hour, but preferably overnight.
	Sift together all the flours and spices. Cream together the butter and sugar with the essences.
	Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
	Place the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ to 4 hours. Allow the cake to cool in the tin.
	Note: To ensure uniformity and depending on the size, it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crosswise into 3 or 4 pieces.

Winner at the Comboyne Show will receive a cash prize of \$50 and will be required to bake a second "Rich Fruit Cake" in order to compete in the Group Final at the Taree Show held on 14th and 15th October 2017.

The winner at Group Level will receive a cash prize of \$30 (or more depending on sponsorship) and will be required to bake a third cake for the final judging at the Royal Easter Show in 2018 where the winner will receive a cash prize of \$100 (or more depending on sponsorship)

Competitors may only represent one Show Society in a Group Final and only one Group in a State Final.

